## HOME AND SOCIETY.

CHAT OF THE SEASON.

THE LAST DAY OF MARCH-HOT CROSS BUNS-A BELLE OF THE OLDEN TIME-HOW TO MAKE A FISH SALAD.

The last days of March recall the old superstition connected with them. No handleraft, housewifery or undertaking of any kind was begun on the last three days of March, for they were ranked as fatally unlucky in an enlendars. So strong was this feeling in Scotland that an old Covenaster preacher once mentioned the pleasant weather that prevailed as a special dispensation of Providence in favor of the Covenanters' army which was compelled to march during these days. No fisherman would set out to fish, or seamen begin a voyage on these days. happy, indeed, would be the bride who would marry in such a malevolent time, unhappy the child whose birthday fell therein, and reckless, indeed, the servant who would seek a new place then. These were the "borrowed days," which March is fabled to have borrowed from April-for no more important purpose, says the old Highland nursery tale, than to kill three yearing lambs which had ventured out in such an unfilmely season. The old rhyme says of these days:

The first o' them was wind and weet. The second o' them was maw and sleet. And the third o' them was sic' a freeze. It freze the birds' neets to the trees.

But to the satisfaction of all the bonny little listeners to this Highland tale, all this wicked plottiog of March against the innocent lambs came to naughs, for when the three days were "past and gone the three lambs came limping home, baving learned a lesson, no doubt, but not otherwise the worse for their imprudence. There is no other reason for this old fable, apparently, than the uncertain character of these last three days and the singular dread which they inspired in Scotland and the north of Bogland. Even in our own time and climate there are no days more uncertain and uncanny than these some days. There were a number of other days in the year which appear to have been very generally oned unlucky by superstitious people of those were traced back as far as old Egyptian fable and hence were known as "Egyptian days." some old writers name as many as thirty-two unlucky days in the year. It is a curious fact that the superstition in reference to Friday is found in the utions of people all over the world, even among

The hot cross buns of Good Friday are now as familar a feature of New-York as they are of London, though the old cry of "one-a-penny buns, two-a-penny buns' is never heard in our streets, and we have no houses devoted especially to the baking of this one dainty. The hot cross bun is peculiarly an English institution. It is not a part of the observance of Good Friday on the Con-tinent. It is traced, however, back to a pagan custom. like so many good Christian observances. Cakes or buns were sacrificed to Juno, and the very name goes back to old Egypt, when little horned cakes or bouns were made opor of the sacred cow of Ists. The hot cross bun has survived ancient times because it is essentially a cultury success. These sweet biscuit are commonly called "rusk" in New-England and some parts of the

The Good Friday bun differs from the ordinary rusk only in the fact that it has a black cross slashed across No buns are so delicious as those made at home and baked fresh on Good Friday morning, for the old tradition says that the Good Friday bun like the Christmas bread never moulds, and possesses special efficacy against all manner of illness. For this reason, it was often dried, when it would keep to an indefinite time and a few gratings of it were given in water as a general specific. It is quite likely that this is the origin of our familiar sick-room drink called toast-water. To make a simple English hot cross bun, bent to a cream a scant cup of butter, add a large cup of sugar and a pint of scalded milk. When these ingredients are lukewarm add a cake of yeast melted in a cup of luke warm water. Sift enough flour in these ingredients to make a batter as stiff as you can beat it. When it is well beaten add three eggs, beating them in, one by one, till the mass is well blistered. Sprinkle a tablespoonful of salt over the whole, cover it very lightly with four, and then place a close tin cover over the bowl it is set in. Put the batter in a moderately warm place at about 9 o'clock in the evening before Good Friday, to rise. A shelf over the range is a good place. In the morning it should be thoroughly light and the flour should be well cracked open. Stir the batter, which should cleave from the earthen bowl and be more like a dough than a batter. Turn it out on a floured board and knead it thoroughly like bread. Put it back

after this second rising. It should be very sent and tens, they should be very sent and the outside casements at least once a week.

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The "Russian blouse," as it is called, is one of the tints in which the new waters are the tens, they should be very sent and the outside caseme erately warm place to rise from an hour to an hour and a half or till each cake shall double its bulk when moulded out. With a very sharp knife dipped in bollthis over with caramel and water. Dake the buns in a rapid oven for from twenty minutes to half an hour. cross should not be cut more than a quarter of an of our best English and French bakers are made of worked through the dough.

Administrations; and even when she was quite an old at-grand-aunt' complexion was quite won derful," said her grand-niece, who had been recalling bygone days for the entertainment of a younger gen-"But I hardly think any of you would take the trouble she did 'pour the belle.' The last winter my sunt was in Washington was in the early part of Mr. Buchanan's Administration. I was a little girl at the time, stopping at the house, and I well remember the solemn rites attending the old lady's toilette. She made it a rule never to accept more than two or three dinners a week, giving one herself at long intervals. On the afternoon of the entertainment she would retire to her room about 3 o'clock and take a cup of hot 'tisane'-a French herb mixture of peculiar properties (I wish I had the receipt now). She would then undress, put on her night iress and go to bed covered well with heavy blankets. Of course this would induce free perspiration; and after a 'couple of hours of this kind of 'rest.' as she called it, she would get up and her maid would rub her neck, arms and face with some stimulating prep aration which also was supposed to possess par virtues. After that she was powdered with rice-powder like an old baby, and when she was having her pret'y fluffy hair arranged, my little cousin and allowed to go into her room and witness the rest of the wonderful performance. I shall never forget the delight and awe with which I used to regard these sacred rites of the toilette, which seemed to us quite natural and befitting such solemn occaand looking back and remembering that at that time my grand-aunt must have been between

now than I did then." March weather is proverbially trying-the high winds and the dust-laden atmosphere, as well as the frequent and severe changes, make it a severe month; and as coughs and colds are rampant just now, perhaps some of the following simple and old-fa-hioned reme dies, taken from an ancient manuscript receipt-book, may be found as efficacious as a doctor's pre-scription costing several dollars: "For difficult aing and scanty expectoration take two bananas, cut them in small pieces, put them in a bottle or jar cover with plenty of sugar, and cork the bottle lightly; then place the latter in a kettle of cold water, which is gradually brought to a boil. When the beiling point is reached the process is complete, and a tlack syrup will be formed. Take a teaspoonful

sixty and seventy. I think it even more wonderful

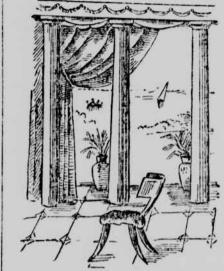
"For an 'all overish' cold, which has not yet becor decidedly pronounced, roast a lemon until it is quite soft, cut it in half, fill each half with powdered sugar, and eat while warm. This should be taken just before going to bed, and will induce perspiration and relieve hourseness.

One seldom hears of glycerine as a remedy for a cough nowadays, and yet at one time it was con-sidered as a cure for incipient consumption. Mixed with rum half and half, or whickey either, it is a capital medicine, and almost invariably affords relief.

It is very much the fashion for moralists to denounce lety"-to call it "hollow and a sham, and its votatheir own selfish amusement," and it is quite true that od trivial minds do find it merely an exciting asurable means of banishing enoul and bore-vevertheless, in this as in every other question

there are two sides. After all, society is an obvious and great need of humanity, and is one of the principal sources of happiness that have been given to us. One who takes no interest in the world about him leads a very narrow and selfish life; and it is better to be a warm-hearted "worldling" than a gloomy recluse. Often, although the surface may seemingly be all froth, there is strength and sweetness under the seemingly empty best littchen furnishing stores now sell planks bubbles of air, and many an earnest man or weman may be found among "society people," as they are called. who lead helpful, tender and sympathetic lives.

Now that there is such a revival of the Colonial in architecture, which is, after all, only remodelled on the Greek lines, a veranda arranged like

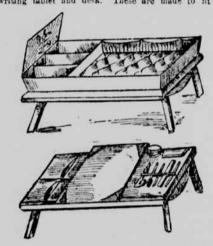


the sketch, with Leavy sailcloth curtains, and marble floors projecting beyond the pillars, terrace fashlon with colored jars of palm plants, would be levely, be sides being very cool and shady looking. And if the was a good view of a beautiful lake or bay or river, the arrangement would leave nothing to be desired.

The newest tea trays have curving rococo borders with little scallop shells of silver set here and there in the edges. A silver plated tray, large enough for table service, costs from \$50 to \$150, while one of solid silver may cost as much as \$1,500. This is one of the most massive and expensive pieces of all the table service.

When the taste of the cook has become vitlated by the tasting of many dishes, a swallow of milk inches in diameter. The plainest of these bottles will will restore the delicacy of the palate-so says an cost \$5 and the more elaborate ones as much as \$250. old authority on the cuisine.

Two clever conveniences for an invalid's comfort come from England, but could easily be duplicated by clever fingers at home. They are two trays, one not make good salad. To make a salmon salad take arranged as a receptacle for work, and the other as a



a table with legs, just high enough to lift the board over the recumbent body of a bedridden person, and rest on either side of the bed.

This table is made so that when travelling the legs can be folded under, and the whole put into a trunk. Of course the trays are movable, and the table its-if may be used for meals or any other purpose de-

The cleaning of the outside of the window-sill is hise a dough than a batter. Turn it out on a floured board and knead it thoroughly like bread. Put it back in the bowl, which must be clean and floured. Let it rise again till it is double its bulk. Turn it out quickly on a floured board, roll it out, cut it into biscuit shapes which should be about an inch and a quarter thick and about two and a half or three inches in diameter.

The dough should be handled as little as possible infer this second rising. It should be very soft and tend, they should be thoroughly heated like a griddle boiling hot and then cooled till lukewarm; a quart of and a cupful of new process flour, or a quart of and a cupful of new process flour, or a quart of pastry flour; two well-beaten eggs and half a cup of butter. Stir the butter into the hot milk, heated by leaving it on top of the stove before the confect and a cupful of new process flour, or a quart of and a cupful of new process flour, or a quart of and a cupful of new process flour, or a quart of the housework which should be about an inch and a quarter thick and about two and a half or three inches in diameter.

The dough should be handled as little as possible infer this second rising. It should be thoroughly heated like a griddle boiling hot and then cooled till lukewarm; a quart of and a cupful of new process flour, or a quart of the housework which should be down, the first places where the dust of the street finds ledgment before the confect it penetrates within doors. It saves window washing and sweeping to brush the sills two or three times a week. Where there are outside window-sills are kept and a cupful of new process flour, or a quart of the housewarm; a quart of the housewarm is a quart of the housewarm; a quart of the store before the corfect it penetrates within doors. It saves window washing and sweeping to brush the siles two or three times a week. Where there are outside window shut the lumps. Add the beaten eggs, a tensity of the flour, beat in the flour, beat in the flour, beat in the flour, beat in the flo

facturers of brushes use such heavy wood for the handles? They increase the labor of brushing more water cut a cross on the top of each bun and brush than one-half. We have never seen but one brush sover with caramel and water. Eake the buns in made in this country with a light handle, and that was made in Boston, a city famous for its practical household utensils. The handles of these Boston inch deep. The Eath buns such as are sold by some brushes were neither painted nor varnished, and the entire brish was so ideally light, even with its exten sion handle, that it was a pleasure to brush the wall brioche paste with lumps of sugar dipped in a little sion handle, that it was a pleasure to brush the wall brandy or wine and water, and bits of preserved citron and ceiling with it. We have a great deal to learn from the Japanese in the construction of household In the antebellum days when certain famous beauties flourished in Washington, the handsome wife of ing the matting and hard-wood floors of that country Senator -- continued to hold her own through many and therefore they cannot be used for sweepin carpets. The handles of these brooms are made of woman would in her dinner dress show a neck that bamboo and are so light that a little child may brush many a younger woman might have envied. "Yes, up a room with them as easily as a strong woman They cost 50 cents, imported to this country. They are strongly bound together with copper wire and they last five or six times as long as an ordinary broom made in this country and sold at the same

price. The season of Valencia oranges will soon be here and all good housekeepers are reminded that it is the time for making orange extract. No extract purchased from the grocer or druggist is so delicious as that made at home. Grate the yellow peel of as many Valencia oranges as you choose, put the grated peel in a bottle and cover it with ninety per cent alcohol. oranges may be cut up for tea or lunch. There is no better orange for this purpose than the Valencia. Remove the thick white peci which remains after the yellow has been grated, and cut the fruit with a sharp seeds and sugar them thoroughly. Remove all the seeds and sugar them thouroughly. They are very nice mixed with half their quantity of grated cocoanu or with an equal quantity of well-flavored bananas cut in slices and stewed with whipped cream. Whenever these oranges are cut up for the table the yellow peel may be grated off, added to that in the bottle, and covered with more alcohol.

This process may be continued from time to time When the bottle is full it should be set aside for at least two weeks after the last peel is added, to allow the peel to infuse in the alcohol. Then it may be strained off, a little at a time, as needed; or it may be all strained now and put aside in a bottle.

Celery may now be had in market nearly all the season 'round. April, May and June are the only months in the calendar when it is very scarce, and then at times it is entirely out of market. The young celery which is brought to take the place of the full-grown, bleached plant, for somps, has not the same delicacy of flavor. A very excellent substitute for the fresh plant is celery seed. The best way of preparing this is the old-fashioned rule. Get one ounce of celery seed, bruise it, put it in a bottle and cover it with a gill of white brandy or alcohol (ninety per cent). Let it steep for two weeks, then

use a few drops in sainds, soups, etc. Our old-fashioned housekeepers used to make a celery vinegar. This they prepared from the celery seed, steeping the bruised seed in the same way in strong

The first North River shad, which usually makes its appearance, according to Fulton Market traditions, on the 17th of March, should now be on the stalls, and opicures may again test the delights of planked shad. However a shad is cooked, it is best to hone it. the bones cannot be removed; but when the backbone and its spines are taken out a great deal of what the old rhyme calls "the devil's legacy" to his fish is disposed of. It is much easier to bone a shad than it would seem to the novice. Let the fishmonger scale the fish, but do not let him slash it, as is his cus tom, in three lengthwise pieces. With a sharp little boning knife, after thoroughly washing the fish, split it down its full length. Regin at the head, and separate the backbone from the fiesh there. Do not cut with the knife any more than is necessary. Keep it close to the bone as you do in boning a fowl. Uso your fingers to push the flesh of the fish off the small It requires a little patience at first, and the

better shape.

Having boned it, lay the fish out and dredge it lightly with sait and pepper, and rub it with a little sweet olive oil. If the shad is to be planked, it should be fastened to the plank now and broiled before the fire best kitchen furnishing stores now sell planks for this purpose. The shad, however , will be just as good if it is broiled over a slow fire on a regular broiler for fit-teen minutes and then turned and broiled on the sldn side for two minutes. Maitre d'hotel butter is the proper sauce if not the only sauce to serve with broiled shad. A planked shad should be garnished with quarters of lemon cut lengthwise and served with fresh butter. It may also be basted with a little melted butter while it is broiling on the plant. Some cooks broil the roe in the fish, but there is more certainty of having these done well as they should be if they are tried separately and served as a garnish to the fish.

A shamrock needle-case is a new form of the old housewife case, or "huzzy" as Jeanie Deans quaintly called the one that Queen Caroline gave her. It is made of a pretty shade of green velvet, cut out in trefoll shape, lined with cream-white or any shade of silk you fancy, edged with silver cord and furnished with a little handle of silver. It may be decorated with a harp in silver embroidery, or it is more often left perfectly plain. The shamrock, or white clover (for that is the plant commonly known by this name in Ireland, though in some parts of the Island the white exalis and other plants bear this name), is considered to have mystical virtues even in Arabia, where it is the symbol of the Persian triad. As botanists tell us that the white clover is not indigenous to Ireland, and has only grown there for about two hundred years. it seems impossible that this could have been the plant which Saint Patrick used to illustrate the Trinity; and the same authorities are agreed that it must have been the white oxalis, a plant with a leaf quite similar to that of the white clover, and one which grows all over the world in wild, woody countries, such as Ireland certainly was when Saint Patrick preached his gospel.

The plant which is generally sent to our kitchen maids from the old soil in remembrance of the 17th of March is the "trefoila repeas," or common white clover of our fields, as may be proved by botanical analysis. The leaf of the Irish trefoil is somewhat smaller than that of our white clover, owing to some climatic influence.

Perfumed saits are a fashionable fancy of the hour. Cylindrical bottles of clear glass, with plain tops of polished silver, are sold to hold them; in more elaborate style the top is of gold, set with jewels. These bottles are considerably larger than vinaigrettes, being three or three end a half inches high and about two A pretty silver-mounted one may be bought for \$10.

A fish salad is a very excellent dish if it is made of a quart of cooked salmon, picked to pieces in small writing tablet and desk. These are made to fit on flakes, with all the bones and skin removed. Season it with a saltspoonful of pepper and a tenspoonful of salt, three tablespoonfuls of vinegar and two of oil. Toss the salad thoroughly. Prepare a bed of the bleached heart leaves of lettuce on a low salad platter. Arrange the salmon salad in a pyramid on these. Decorate it with two dozen capers, half a dozen stoned olives and two hard-boiled eggs, cut lengthwise in

This salad is ready for the table now, but if you wish a solad mayonnaise, prepare it in the same way. but spread the mound of salmon with mayonnaise dressing; decorate it in the same way and serve

and the average maid is quite likely to hold the same opinion. The first essential to success in waffles is a well-fitting waffle-iron. The old-fashioned, long opinion. The first essential to success in a well-fitting waffle iron. The old-fashioned, long handled waffle iron which was laid over the coals which traced out an artistic design.

Hearth brooms had their handles covered with has gone out of use with the open fireplace and the sweet but primitive cookery of that time. The new waitle-irons should fit tightly over the stove-hole. There should be no space in which to admit a draft of air around the waffle-fron to the fire; yet there should be space enough for it to turn easily. The from should be lifted high enough above the fire by its frame to admit of its being turned over easily. and yet it should not be so far from the fire that it will not keep hot. No griddle cake has the same delicious flavor of a wastle baked between the Irons.

They should be as hot as a griddle.

The best waffles are the old fashloned kind raised a part of the housework which to some people seems with yeast. These call for a quart of milk, heated superfluous. Yet if the outside window-sills are kept boiling hot and then cooled till lukewarm; a quart poured is extra hot, and as soon as the first waffles are put in and the iron is closed, turn it. This method insures their baking on both sides. As soon as they are baked, lay them on a plate, butter them, will fill the room, and the novice is very likely to lay another over them and serve them in this way.

> More of The Tribune's readers will doubtless to member the broad, shady "flats" of their girlhood, with the deep frills of lace that cast such a becoming shadow This old fashion has been revived this season in the most "fetching" manner by delicious



little pink and blue drawn-silk hats, with a full

set which comes for serving morning coffee, or morning tea, if you please, for coffee is a drink little used in the British dominions in comparison with tea. The pretty sets for this purpose which are now sold in our shops consist of a coquille-like tray, with three sunken places to hold a picturesque tea or coffee cup with a lid, a little open sugar bowl and a miniatore cream jug. The daintiest English china is used for these sets. The tray is projected at one side so that it is wide enough to field a water-like shee of bread and butter or toust. Some of these trays are burnished, with the same cup for bouillon de sante, salt and pepper castors instead of sugar and cream dishes, and a porcelain rack for toast.

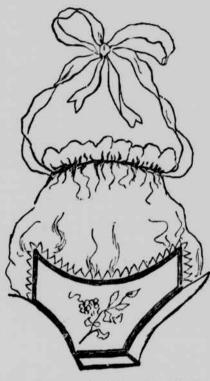
A warm bedside wrapper and soft slippers which may be easily slipped on should be a part of the outfit of every woman and child. Many a severe cold which may even have come to a fatal termination may be traced to the foolish habit which some people have formed of getting up in the morning and going about room before dressing with unclothed feet. A mother who is compelled to see to her child at night should always have such a warm wrapper and knitted shoes conveniently at hand. In cases of illness such a wrapper and slippers are invaluable. The invalid has not strength to hear the weight of a heavier shoe than a light toilet slipper of wool, or to endure a closer dress than a soft woollen wrapper that is warm and Such wrappers and shoes are also especially valuable as a bath dress.

The best material for the wrapper, for either woman or child, is without doubt a blanket of pure wool. A soft gray blanket with pale blue stripes or a dark blue or a light brown one with contrasting red stripes is to be preferred to one with a lighter ground, as it gives more practical wear. Good slippers for the purpose are soft seamless slippers of felt. leather. The daintiest looking slippers of this kind for winter are finished at the top with a little border of beaver fur, but they may be simply bound. Hardly any slipper is so easily put on and off from the bare foot and protects it so thoroughly. It requires one single blanket to make a wrapper for a grown woman in the simple, loose sacque shape and with ample sleeves. An exceptionally large person might respines. It requires a little patience at first, and the spines. It requires a little patience at first, and the first attempt. The second time you will be blanket wrapper is usually a single blanket about fifty-sult of the first attempt.

likely to bone your fish fnore easily and keep it in four inches wide. Such a blanket in fine wool may cost \$5, 86 or \$6; a pair of seamless felt slippers with

fur tops will cost 82, A more charming announcement of one's entrance into a room could not be imagined than that given by the door harps which are exhibited for sale at the rooms of the "Decorative Art." Delicate and artisticlooking, its rows of fine wires and golden balls, would only add to the attractiveness of a pretty door, the slightest jar of which sends out such a Jingle of sweet sounds that it makes one long for the childish privilege of swinging on it. These harps are bung on doors by a slight framework of decorated wood, from which are suspended golden balls by thread-like wires of different lengths. The least movement causes them to swing to and fro and touch a row of strung wires, which produces the sweet sounds. As they are not costly, no doubt they will be very popular.

A Marie Antoinette bag was shown which was so pretty, and withal so simple, that it could be easily the shape, both sides being alike. The one in question had the bottom and sides of heavy cardboard



covered with ecru satin. There was a quaint old flower design embroidered in shades of plak and silvery green on the sides. The edges were all bound wit old silver galloon, half an inch wide. From this firm and really beautiful foundation a soft bog of light bine silk, brocaded in bow knots, was drawn up by blue and silver ribbons. There were pretty scissors cases, too, of delicate silks, to show off the exquisite workmanship of the silver handles used on scissors a lady's tollet table. For those whose favorite flowers are violets, and who like to have all their toilet belongings stamped with them, there were crystal glass powder puff boxes, with violets on them, through which the puff with its silver handle, representing a violet and its leaf, would tempt any lover of the

flower, or those who have a fad for using them. A set of butterplate dishes of sheer white material A great many people refuse to make waffles be- had pretty scalloped edges buttonholed in white of making and baking them; silk, with small sprays of maldenbair fern worked in the natural shades

A substantial looking workbox was covered with

leather which was plaked at the bottom and decorated with embroidery. Of perhaps less use, but more dainty and ornamental, were the hearth brushes, with their wooden tops covered with silk embroidered in small flowers, and silver fringe half concealing the bristles, while their long handles were wrapped in embroidered ribbon, with a bow and loops to hang

In reply to several inquirtes in recard to the us delicious flavor of a waffle baked between the irons.

A coffee roaster, we will say that a coffee roaster, like leat the trons thoroughly before you begin to bake.

A coffee roaster, we will say that a coffee roaster, like a griddle or any iron utensil, requires to be tempered to the fire, and the first roasting may not be done so well or rapidly as the second. The receptacle of the roaster should be thoroughly heated like a griddle around the aperture where the coffee goes in. This is an intimation that the coffee is nearly browned, and the roester must be turned more rapidly. Turn it for five minutes longer, during which time the aroma think that the coffee is burning. This is not so It will not brown sufficiently till it smokes and throws out this aroun. If the fire is too small a little wood may be burned to a charcoal on top to facilitate the rossing. When the coffee should be done, set the roaster back, open it, and take out a tablespoonful of the beaus. If these are well browned empty the roaster on to a broad tin pan. If the coffee is not for immediate use, whip through it the white of an egg and a hump of butter about the size of a walnut, and set the coffee where it will cool as quickly as possible. The coffee is roasted on exactly the same principle as the peanuts in a street vender's stall.

> The dainty, graceful patterns in which gold brooche are found at the jeweller's shops and the comparatively law price at which a pretty pin may be purchased ar especially noteworthy. This simple jewelry offers a great variety of pretty gifts for young girls who are not old enough to wear more elaborate lewelry. There are double hearts, chased in graceful Etruscan work lucky four-leaved clovers and bowknots in almost in fintic variety and style. Some of the prettiest are set with a tiny diamond or pearl sunk in gypsy fashion near one of the ribboned ends. A tiny four leaf clover brooch is frequently used for a bonnet pin, though the long, pointed pin, familiarly knows as "stick-pin," is more generally used for this pur pose. These pins, however, are quite inclined to get out of place, so that the point may become an object of torture when the wearer is helpless; and it requires considerable skill to imbed them in the velvet so that brooch will hold the bonnet-strings securely without any danger of its getting out of place.

> The present fashion of fastening the bonnet-strings with a rosette is not likely to do away with bonnet strings permanently, as clever women have already discovered that this new arrangement perceptibly age the wearer. Women past the first flush of youth, and especially those where wrinkles have begun to tell their story, will do well to avoid all puffy, crinkly effects around the face, which accent every such mark of time. On the other hand a plainer bonnet with dainty lace and a flash of lewels visible is far more becoming, and softens wrinkles and adds brilliancy even to gray hair.

> Economical women make a good substitute for the polished wooden coat or waist stretcher shown in shops out of a sugar barrel hoop which is cut the right length, the sharp edges trimmed and all roughness removed by rubbing with sandpaper. In the centre a small hole is bored with a gimlet, and a hook operation, and half a dozen can be made in a short

The fashion of how knots shows no sign yet of departing. Easter gifts are being devised of them in every form. Little flower-holders to hang on the walls are made in designs of large eggs with ribbon tied around them-all is china-and the ribbon painted to represent brocade. Some of these china eggs are covered with flowers—bluets and poppies and daisies so natural looking that one almost longs to pick them. Easter greetings will also be sent on what ooks like a large, fat bow, of very stiff handsome ribbon, bearing the messages of the season in gilt letters; but a closer inspection will show that each loop contains a pocket for bon-bons, or any more costly souvenir which the donor may desire to send in this modest little fashlon.

Complaints are sometimes made to dressmakers that waists so soon lose their shape. Very often this is due to carelessness. Many women do not take the trouble use stretchers, but hang up their bodices by the belts, and this is inclined to bend the bones, make the material stringy and take the shape out of stiffening. The bodices of cloth and other heavy materials should always be hung on stretchers, if there is room enough in the wardrobe for them not to be crowded; but light will bless Patchy-patchy; I hope silks and cotton goods do better if laid in drawers. Tie-up, but the flend take Pin-up.\*

The waist of any dress should always be well aired when first taken off; and before putting away see that no dust remains on it. A small flannel cloth is useful

to remove dust from ribbon bows or tiny frills. The elaborate sleeves now worn are best kept in shape by putting twists of paper loosely in them, and this it is not much trouble to do if the papers are left in the drawer when the waist is taken out, so that they may be ready to put in next time. Lay the waist flat on the back, making it meet in front as if fastened, and leave the sleeves in the natural position of Tissue paper spread over it keeps off any dust that might sift through the cracks of the drawer, though instead of this many luxurious women prefer the linen cloths having hemstitched edges and their monograms embroidered on them. Dress skirts should never be turned wrong side out, for nothing takes away the freshness sooner.

Felt seems to have found great favor as a material for tennis bats. The Paris milliners this year have pretty, and withal so simple, that it could be easily copied in less rich materials. The cut given shows little white hats made of felt and straw platted together. They are slightly turned up in the back near the left side, from which place a long white wing, tipped with brown, starts and stretches out toward the front. These hats are shaped much like the narrow-brimmed Tam O'Shanters of the winter. The crown is encircled by a twist of white crape. They afford very slight protection to the eyes, but that is nade up to many in their becomingness and very attractive style.

Braided straw from one to two inches wide is used on many of the new hats instead of ribbon and combined with flowers or velvet, or else it edges the bows bined with flowers or velvet, or else it edges the bows of ribbon. Some of the pretty new "satiors" have two inch crowns, and medium brims slightly wider in two inch crowns, and medium brims slightly wider in two inch crowns, and medium brims slightly wider in two inch crowns, and medium brims slightly wider in two inch crowns, and medium brims slightly wider in two inch and a half or an inch wide, and has the effect of an ornamental selvedge.

The lavease drapery extends to the bottom of the front than behind, and are trimmed with a broad band of piald ribbon folded flatly around the crown and tied in front in a large upright bow which is edged with the straw ribbon on the outside. The two

Charming effects may be produced by combining photography and sketching. Landscapes or even back. All the new skirts remain very close at the bits of entourage are rarely satisfactory in photo-sides. There is no suggestion of paunier-like drapery, graphs, although, of course, the faces and figures are far more lifelike and real than any sketches can ossibly be; so by cutting out the figure and paintng a background, beautiful results may sometimes be obtained. Black mixed with a little crimson lake gives the exact color of a photograph; or, if preterred in color, the face or figure may be painted to go with the sketch. A lady who has carried out the bell-skirt at the back. his idea in the most delightful fashlon has an album filled with pictures of celebrated actors and actresses: she has merely taken the heads or figures of these famous personages and painted the scene in which they are supposed to act and the illusion is perfect. Many a picture which is quite uninteresting by tiself becomes effective if incorporated in a sketch, or if. tetached from its surroundings, it is given a painted

To loosen photographs from the cards on which they are pasted sook them in cold water; it will do them no injury, and after an hour or so they will easily peel off, and they can then be cut out and pasted in a book-or if preferred, can be pasted in as they are. Even done in this way they make a much more interesting book than the ordinary album.

Perhaps some of the young people whose papas and mammas read The Tribune might be amused with these pictures of the dolls belonging to other little



queer, black-headed figure was found in an Egyptian tomb, where it had lain buried perhaps several thou-sand years. For probably Moses played with just such a doll when he was a small child at Pharaoh's Court. The other young lady with the lofty head-dress is both modern and ancient-for the East Indian children of to-day play with the same toys that their ancestors amused themselves with many centuries ago, and this is their one model. Their dolls may differ in size, but never in the pattern, which is always the same.

a girl of fourteen or stateen, and as it can be worn



with oither dark or light dresses, and is equally suit able for day or evening, it is also very useful. blonse may be made either of lace, as in the accom-panying sketch, or of thin China silk, or any other light material.

A few suggestions to amateur embrolderers may be useful-especially in regard to the pressing which is no is usually straighter and less apt to be puckered than that done over the fingers; but even then fine linen will often draw a little under close embroidery unless done by a skilled workwoman. If the embroidered arthele you wish to press be of linen use a table or board made very soft by several thicknesses of blankets, and covered with a clean white cloth. Lay your work apon it, wrong side up, and be careful to keep the edges very straight. Dampen a sponge and rub gently over the article until it is quite wet and press with a hot iron, which should be most carefully tested to see that it will not scorch, and also that it is absolutely clean and smooth. If there is any uncertainty about the condition of the iron put a damp cloth over the embroidery and press through that. Embroidery done with floss or silk should be kept

as neat as possible, so that washing may not be necessary at first; for, while the floss may be warranted to wash (and indeed most of it does retain its colo perfectly unless done by one unaccustomed to that sort of thing), there is danger of the embroidery becoming roughened and the threads pulling. Work done on silk or satin must be pressed with a cooler fron than on linen, for it is more liable to scorch-and besides many colors of silk fade from too great heat. cannot be dampened, either, as that would stiffen the silk; but if the embroidery is heavy, and the work puckered badly, the embroidery itself may be moistened slightly. Always remember to press on the wrong side; sure to have the cover on the table very soft. Yellow have hard wear; but for everyday use on the table the embroidery done in white silk is advisable, as it looks well with all flowers, and one does not tire of it.

Patches neatly put in are always honorable, and show care and providence. Nothing is more slovenly than to pin up even temporarily. The practice recalls the old tale of the widower who thus meditated on the future of his three departed wives: "I hope the Lord will bless Patchy-patchy; I hope it will go well with

## THE FASHIONS.

BELL SKIRTS AND LONG SHOULDER SEAMS. The last importations of French dresses, which have been shown at the spring openings, exhibit many novel points. The skirts, however, remain long; and the bell-skirt, with a single seem in the back, is universally need. The most novel skirt of this kind is made without a seam, being cut of specially wide cloth which comes for this purpose. It is in perfect circular form when blocked out, and the space for the walst-band is cut out in the centre. The skirt is then pleated and moulded in shape by the dress This pattern makes a sidet which is very wide at the bottom, with scarcely any fulness at the top. A simple, dainty way to finish any bell-skirt is with two overlapping ruffles, the upper one not more than three inches wide, and the lower one just four. two ruffles are put on together with a dou and so that only an loch of the lower ruffle shows.

A box-plenting of ribbon or a simple cord on which the ruffles are shirred is used between them and the heading. Three milliner's folds of the material of dress are used on the edge of India-silk gowns. The employm narrow band of Persian or Turkish embroidery is a feature of many of the French gowns of camel's hair. In some cases a ribbon brock Persian colors is used as a plain border, like a solvedge. Some of the new skirts are draped in lavense style, and in such a case the selvedge to show without hemming, or is simply edged with a band of Persian ribbon, which is often not over an

skirt and is then turned bacg in flat revers high at the sides to form a sharp point directly in and tied in front in a large upright bow which is edged with the straw ribbon on the outside. The two loops rest on the brim and the stiff, pointed ends stand straight up.

This was between and drapery, though by no means new, is quite differently arranged from the drapery called by this name a dozen years ago. It is drawn quite high at the sides, but without any bouffant effect; thence it falls in narrow, jabot-like folds down the though there have been some predictions heard as to its return. The new bell-shirts are usually sewn to the waistband with a little fulness at the back and none at the sides and front, though there is sometimes a cluster of shirring on each hip. A narrow box-pleating of the material or in other cases a knotted shawl drapery often relieves the plainness of

> We are on the eve of a decided change in bodices. The shoulder seams are growing longer, while the sleeves, which remain full, are no longer raised on the shoulder, but are pleated to full soft and flat, exactly as they are represented in the old portraits of two or three generations ago. The sleeves of elaborate dresses, which are with silk, crope or lace, are made in full effect of this material as far as the elbow, or to several toches above it. The rest of the sleeve is of the dress material, and fits the contour of the arm; or is in ome cases slightly wrinkled over it. The new sleeves are not as long as those of last season. The sleeve no longer falls over the hand.

> All bodices are high and close at the throat. The whole-back waist, that is, the bodice fitted without any seam at the back, is quite generally shown. It is becoming only to women of very slight figure. The bodice with a full number of seams is seldom seen, and the majority are fitted with a whole back and full fronts so that the shoulder seams and those under the arms are all that are visible on the outside. The lining of these dresses, however, is always fitted with the regulation number of seams. Bodices made with the whole back are made over a lining with a seam directly in the middle of the back and side seams, and the outside cloth is stretched on the blas to make it fit without a seam over this lining. In some cases the bodice has the French back, where the seam in the centre of the back shows on the outside; but the side seams are mitted.

> The narrow passementeries and jetted bead trimmings in color are more in favor than ever before. The most desirable of these are not more than an eighth of an inch wide, and are used to give an iridescent sparkle to the edge of folds, or like heavy braid are used in successive rows, one after another, across the basque or around the lower part of the sleeve to the elbow.
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> Where slik or satin is used in combination with

wool it is no longer used for the entire sleeve, but for the full upper part alone. Girdles are universally worn, and a season of buckles may confidently be pre-dicted for the coming summer. Old chased silver buckles, in rococo designs, are in special demand. These are not over two and a half inches long. The new girdles are wound around the bodice in elaborate worn, and a season of buckles may confidently be prefashion. They are usually pointed in front below the waist line, extended to the side seams, covering the edge of the bodice, and thence straight up to the middle of the back, whence they fall in a profusion of long loops and ends in what is known as the "Watteau bow," A very dainty dress of white India silk, figured all over in a medley of Persian over the shoulders, while the neck was finished by a close colfar of green satin ribbon. The full sleeves which fell off the shoulders in soft folds, were o India silk, and extended nearly to the elbow, where they were finished by a band of satin ribbon and transparent undersleeves of Brussels net and Genoa lace. The bodice was finished with a pointed girdle of pale green ribbon, which was extended up to the centre of the back under the edge of the lace collarette, whence it fell in a long-looped Wattean how low on the back of the skirt. There was a flat trimming of lace in the form of a point at the back of this bodice, which was outlined by this girdle of ribbon. The plain bell skirt was simply edged with two overlapping ruffles, cut on the bias, and set on with a double heading and a parrow box-pleating of green sattn ribbon.
Rainbow ribbons of white moire, striped with satin

stripes in delicate colors, are used for girdles and Watteau bows on other dresses. The Watteau bows made up and ready to be put on the dress are sold at all the large ribbon counters. The favorite width of ribbon for this purpose is about four inches wide, and an iridescent moire ribbon is a favorite choice. Wat-tau bows and girdles of white motre ribbon, tinted nacre, will be used on commencement dresses, which are already being made up for fair girl graduates of

Tea-gowns and negligees were never more lovely to material or graceful in outline than now. They are made of soft materials, like the satin-striped challed and pale-tinted crepes. One of the handsomest dresses of this kind was imported from Pingat. It was a pale Du Barry rose crepon, with deep-pointed cuffs and collars in cavaller-shape of ecru Russian lace. A girdle of heavy Russian lace held the full front in place and the back fell in a soft, ample Watteau pleat from the shoulders. A more picturesque gown woman. Women of short figures, or of pronounced embonpoint, should eschew such flowing draperies if they would not present the appearance of inflated balloons. A small woman of slender figure, however, may wear such a garment with grace and it will add perceptibly to an appearance of height, if the waistline is not pronounced. Such gowns are suitable only for negligee wear.

The bonnets shown at the last retail openings are considerably larger than those shown earlier in the season, though there are still many dainty little bonnets for persons of conservative taste, tremely large hats cannot become a feature of the promenade. They are intended for watering place and carriage wear. They are made of black chip and of Leghorn, of fancy straws and lace. For travelling and ordinary wear the bonnet will more frequently than ever be made of the material of the gown. There are many bonnets with soft, flat cloth crowns to match the many bonects with north the cook crowns to match the travelling gown and straight brims of open-work straw. These are trimmed with wings, tips and clusters of ribbons or flowers. Bonnets with the extremely small croyns, scarcely larger than tea cups, are shown among pronounced styles. They are shown in brown straws and other colors with a piece of fancy straw in a medley of color set in the brim. This touch of color is reproduced in the trimming. Thus bonnet of golden-brown straw has a piece of mixed straw in bright blue, pale green and brown introduced in the brim, and it is trimmed with double-faced moire ribbon, brown on one side and blue on the other, and clusters of cornflowers with pale green foliage.

The large hats of black chip are caught up again in poke shape, are faced with yellow Etruscan straw, and are turned around on the outside with black ostrich tips and black lace, held down by bows of ostrich tips and black lace, held down by bows of motre ribbon in paie straw color. There are also leghorn hats, which are trimmed with pale green velvet in the Russian shade called "Ural," and a single large pink rose with green leaves. Pale blue and brown are combined in these hats, and there are many French combinations of color like China blue and marquise pink. Messuge, the grayish blue of the tomut, is combined with pale Udine green. A bold French combination of color seen on these large hats is sky-blue and royal purple violets. There are many rhinestone pins used to fasten down falls of black lace in millinery.

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